



THANK YOU FOR BUYING A WHIRLPOOL PRODUCT

In order to receive a more complete assistance, please register your product on www.whirlpool.com.au



Before using the appliance carefully read the Safety Instruction.

FIRST TIME USE

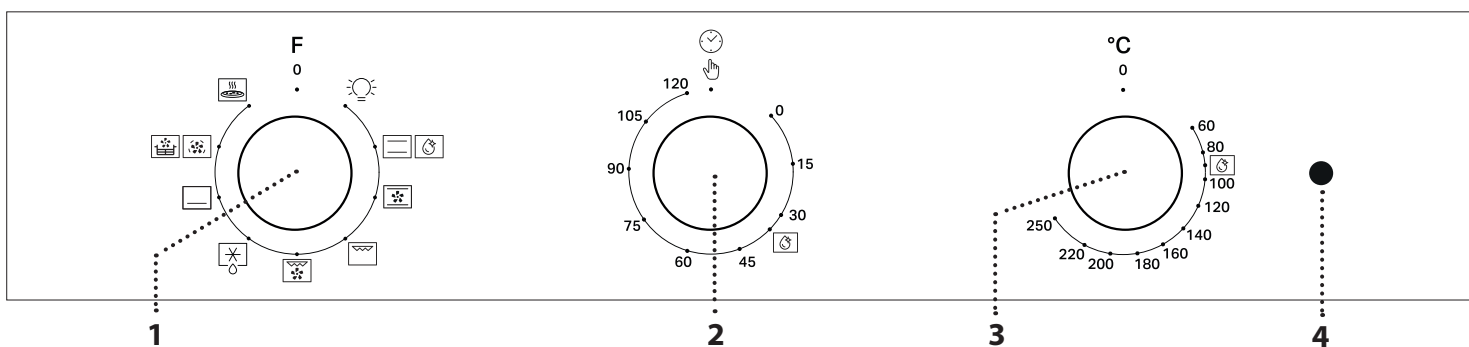
HEAT THE OVEN

A new oven may release odours that have been left behind during manufacturing; this is completely normal. Therefore, before starting to cook food, we recommend heating the empty oven in order to remove any possible odors. Remove any protective cardboard or transparent film from the oven

and remove any accessories from inside it. Heat the oven to 250°C for about one hour: The oven must be empty during this time. Follow the instructions for setting the function correctly.

Please note: We recommend to ventilate the room after using the appliance for the first time.

CONTROL PANEL DESCRIPTION



1. SELECTION KNOB

For switching the oven on by selecting a function. Turn to the 0 position to switch the oven off.

2. TIMER KNOB

Useful as a timer.

3. THERMOSTAT KNOB

Turn to select a desired temperature, activating the selected function.

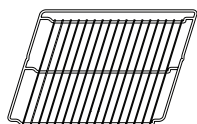
4. LED THERMOSTAT / PREHEATING

Switches on during the heating process. Switches off once the desired temperature is reached.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.

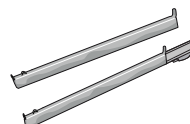
Please note: Type of knobs may vary from model type. If the knobs are push activated, push down on the center of the knob to release it from seating.

ACCESSORIES



WIRE SHELF

Use to cook food or as a support for pans, cake tins and other ovenproof items of cookware.



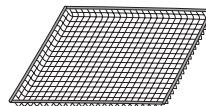
SLIDING RUNNERS*

To facilitate inserting or removing accessories.



DRIP TRAY

Use as an oven tray for cooking meat, fish, vegetables, focaccia, etc. or position underneath the wire shelf to collect cooking juices.



AIR FRY TRAY*

This accessory is designed to be used when cooking foods with Air Fry function, ensuring optimal crispness and crunchiness for your food. To use, place the tray on the wire shelf. It is dishwasher-safe for easy cleaning.



BAKING TRAY

Use for cooking all bread and pastry products, but also for roasts, fish en papillote, etc.

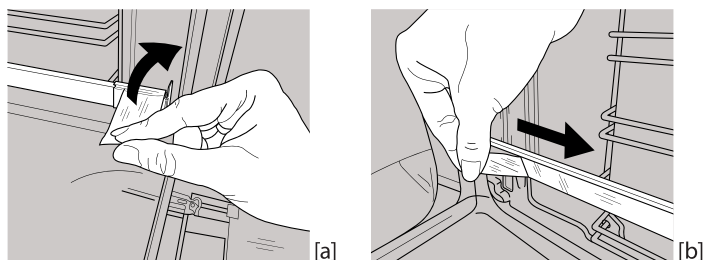
* Available only on certain models

The number and the type of accessories may vary depending on which model is purchased.

Other accessories can be purchased separately; for orders and information contact the after sales service

SLIDING RUNNERS AND SHELF GUIDES

Before using the oven remove the protective tape [a] and then remove the protective foil [b] from the sliding runners.

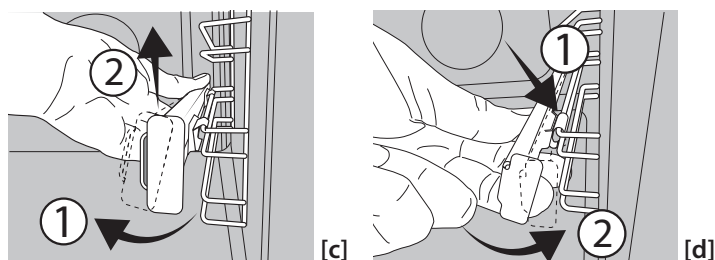


REMOVING THE SLIDING RUNNERS [c]

Pull the lower part of the sliding runner to uncouple the lower hooks (1) and pull the sliding runners upwards, removing them from the upper hooks (2).

REFITTING THE SLIDING RUNNERS [d]

Hook the upper hooks on the shelf guides (1) then press the lower part of the sliding runners against the shelf guides, until the lower hooks are clicking (2).



REMOVING AND REFITTING THE SHELF GUIDES

1. To remove the shelf guides, firmly grip the external part of the guide, and pull it towards you to extract the support and the two internal pins from the lodging.
2. To reposition the shelf guides, position them near the cavity and initially insert the two pins into their lodgings. Next, position the external part near its lodging, insert the support, and firmly press towards the wall of the cavity to make sure the shelf guide is properly secured.

FUNCTIONS & DAILY USE

To select a function, turn the *selection knob* to the symbol for the function you require.

0 OFF

For switching off the oven.



LIGHT

For switching on the light in the compartment.




CONVENTIONAL

For cooking any kind of dish on one shelf only.



SMART CLEAN

(available only on certain models)

The action of the steam released during this special low-temperature cleaning cycle allows dirt and food residues to be removed with ease. To activate the "Smart Clean" cleaning function pour 100-120ml of drinking water into the bottom of the oven then turn all the 3 knobs (selection knob, timer knob, thermostat knob) to  icon.



CONVECTION BAKE

For baking cakes with juicy fillings on a single shelf. This function can also be used for cooking on two shelves.



GRILL

For grilling steaks, kebabs and sausages, cooking vegetables au gratin or toasting bread.

When grilling meat, we recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



TURBO GRILL

For roasting large joints of meat (legs, roast beef,

chicken). We recommend using a dripping pan to collect the cooking juices: position the pan on any of the levels below the wire shelf and add 200 ml of drinking water.



DEFROSTING

For defrosting food more quickly.



BOTTOM HEATING

Useful for browning the bottom of dishes. Function also recommended for slow cooking, to finish cooking dishes with a very liquid consistency or concentrate sauces and gravies.



FORCED AIR

For cooking different foods that require the same cooking temperature on several shelves (maximum three) at the same time. This function can be used to cook different foods without odours being transferred from one food to another.



AIR FRY

The Air Fry function allows you to cook many types of food with less oil, resulting in pleasantly crispy and healthy dishes. The oven cavity heats up while the fan circulates hot air. For best results, use the Air Fry basket, provided with some models.

To use, place the food in a single layer on the Air Fry basket, avoiding any overlap, and follow the Air Fry Cooking Table instructions. Place the tray on the wire shelf and insert a baking tray at a lower level to collect any crumbs or drips. Avoid using multiple trays to ensure even cooking.



PIZZA

For baking different types and sizes of pizza and bread. It is a good idea to swap the position of the baking trays halfway through cooking.

1. SELECT A FUNCTION

To select a function, turn the *selection knob* to the symbol for the function you require.

2. ACTIVATE A FUNCTION


MANUAL

To start the function you have selected, turn the *thermostat knob* to set the temperature you require.

To interrupt the function at any time, switch off the oven, turn

the *selection knob* and the thermostat knob to **0**.

SMART CLEAN

To activate the "Smart Clean" cleaning function, pour 100 - 120 ml of drinking water into the bottom of the oven, then turn the selection knob and the thermostat knob to the icon .

It is best to use the function for 35'.

3. PREHEATING


Once the function has been activated, the LED thermostat will


switch on signalling that the preheating process has begun. At the end of this process, the LED thermostat switches off indicating that the oven has reached the set temperature: At this point, place the food inside and proceed with cooking.

Please note: Placing the food in the oven before preheating has finished may have an adverse effect on the final cooking result.




























4. SETTING THE TIMER

The timer knob can be used to set a cooking time between 1 and 120 minutes. To set cooking time, after selecting the

required cooking function, turn the knob right round in a clockwise direction and then turn it back in the opposite direction to the desired cooking duration. At the end of the set cooking time the oven switches off and the selector remains positioned at **0**. To use the oven in manual mode, i.e. without setting a cooking time, be sure that the timer knob is turned to the  symbol.

IMPORTANT: when the timer knob is positioned at **0** the oven will not switch on. To switch the oven on, set the knob to  symbol or set a cooking time.

COOKING TABLE































RECIPE	FUNCTION	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Leavened cakes		Yes	170	30 - 50	
		Yes	160	30 - 50	
		Yes	160	40 - 60	 
Biscuits / tartlets		Yes	160	25 - 35	
		Yes	160	25 - 35	
		Yes	150	35 - 45	 
Pizza / Focaccia		Yes	190 - 250	15 - 50	
		Yes	190 - 250	20 - 50	 
Lasagne / baked pasta / cannelloni / flans		Yes	190 - 200	45 - 65	
Lamb / veal / beef / pork 1 kg		Yes	190 - 200	80 - 110	
Chicken / rabbit / duck 1 kg		Yes	200 - 230	50 - 100	
Toasted bread		5'	250	2 - 6	

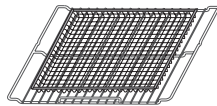
** Turn food two thirds of the way through cooking (if necessary). The level is indicated on the wall of the cooking compartment. The time indicated does not include the preheating phase: we

recommend placing the food in the oven and setting the cooking time only after the required temperature has been reached.

ACCESSORIES		Wire shelf		Baking dish or cake tin on the wire shelf		Baking tray/Drip tray or Baking dish on the wire shelf		Drip tray / Baking tray
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AIR FRY COOKING TABLE

CATEGORY	RECIPE	FUNCTION	SUGGESTED QUANTITY	PREHEAT	TEMPERATURE (°C)	DURATION (MIN)	LEVEL AND ACCESSORIES
Frozen Food	Frozen French Fries		500-700	✓	200	20-30	 
	Frozen Chicken Nuggets		500-700	✓	200	15-20	 
	Fish Sticks		500-700	✓	220	15-20	 
Vegetables	Fresh Breaded Zucchini		400	✓	200	15-20	 
	Homemade Fries		300-800	✓	200	25-40	 
	Mixed Vegetables		300-800	✓	200	20-35	 
Meat and Fish	Chicken Breast		1-4 cm	✓	200	20-50	 
	Chicken Wings		200-800	✓	220	20-40	 
	Breaded Cutlet		1-4 cm	✓	220	15-40	 
	Fish Fillet		1-4 cm	✓	200	15-25	 



» To be used, the special Air Fry tray has always to be placed on the wire shelf.

For cooking fresh or homemade foods, spread the oil evenly.

We suggest adding an empty tray on L1 in order to collect eventual grease residual coming from the Air Fry tray during the cooking. In order to guarantee uniform cooking results, mix food halfway through the recommended cooking time.

CLEANING & MAINTENANCE

Make sure that the oven has cooled down before carrying out any maintenance or cleaning.
Do not use steam cleaners.
Do not use wire wool, abrasive scourers or abrasive/corrosive cleaning agents, as these could damage the

surfaces of the appliance.
Wear protective gloves.
The oven must be disconnected from the mains before carrying out any kind of maintenance work.

EXTERIOR SURFACES

. Clean the surfaces with a damp microfibre cloth. If they are very dirty, add a few drops of pH-neutral detergent. Finish off with a dry cloth.

. Do not use corrosive or abrasive detergents. If any of these products inadvertently comes into contact with the surfaces of the appliance, clean immediately with a damp microfibre cloth.

INTERIOR SURFACES

. After every use, leave the oven to cool and then clean it, preferably while it is still warm, to remove any deposits or stains caused by food residues. To dry any condensation that has formed as a result of cooking foods with a high water content, let the oven to cool completely and then wipe it with a cloth or sponge.

. Activate the "Smart Clean" function for optimum cleaning of

the internal surfaces.

. Clean the glass in the door with a suitable liquid detergent.

. The oven door can be removed to facilitate cleaning.

ACCESSORIES

Soak the accessories in a washing-up liquid solution after use, handling them with oven gloves if they are still hot. Food residues can be removed using a washing-up brush or a sponge.

NOTES

* Do not cover the inside of the oven with aluminium foil.

* Never drag pots or pans across the bottom of the oven as this could damage the enamel coating.

* Do not place heavy weights on the door and do not hold on to the door.

TROUBLESHOOTING

Problem	Possible cause	Solution
The oven is not switching on.	Power cut. Disconnection from the mains.	Check for the presence of mains electrical power and whether the oven is connected to the electricity supply. Turn off the oven and restart it to see if the fault persists.
The selected function will not start.	Temperature too high.	Allow the oven to cool down before activating the function. Select a different function.



To **register your product** and to receive more comprehensive local help and support, please call the number shown on the warranty booklet specific to your country or follow the website's instructions on:

Australia: www.whirlpool.com.au
Hong Kong: www.whirlpool.com.hk
New Zealand: www.whirlpool.co.nz
Singapore: www.whirlpool.com.sg
South Korea: www.whirlpool.co.kr
Taiwan: www.whirlpool.com.tw
Vietnam: www.whirlpool.com.vn

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